

SINCE



1885

WEST TOWER

MENU

West Tower, Mill Lane, Aughton, Lancashire, L39 7HJ
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AT WEST TOWER WE PRIDE
OURSELVES IN OFFERING
EXCEPTIONAL FOOD & SERVICE
ON YOUR WEDDING DAY

To help you create your bespoke wedding menu, we have put together a selection of favourite dishes from elegant canapés to delicious starters, main courses and puddings.

As your grand finale, we also offer a choice of inspirational evening menus and of course, a varied wine list

It's time to eat....drink....and get married!



CANAPÉS

Mini Yorkshire Pudding and Rare Roast Beef

Topped with Caramelised Red
Onion

Wiltshire Ham & Cream Cheese Crostini

Chicken & Smoked Bacon Tartlet

Smoked Salmon, Crème Fraiche & Spring Onion Tartlet

Sunblushed Tomato & Cream Cheese Crostini (v)

Caramelised Red Onion & Blue Cheese Tartlet (v)

Lancashire Cheese & Spinach Wellington (v)

Shot of Soup (v)

Red Pepper, Cucumber & Tofu Skewers (vegan & dairy free)

Your choice of any three
Canapés are included.

Fish, Chips & Mushy Peas

£1.00 per person supplement

Mini Beef Burger

£1.00 per person supplement

Peppered Steak and Chips

£1.00 per person supplement

TO START

Watermelon, Feta and Pumpkin Seed Salad

Dressed with Pomegranate Syrup (v)

Smoked Salmon, Mascarpone, Rocket and Dill Tartlet

Served with a Lemon & Caper
Dressing

Ham Hock Terrine

Served with Piccalilli and finished
with a Pea Shoot Salad

Bury Black Pudding

Served on a Chive Potato Cake,
topped with Soft Poached Egg,
dressed with Pepper Corn Sauce

Potted Crab & Smoked Mackerel Pickled Red Onion & New Potato Salad

Served with Lemon & Thyme Croutes

Smooth Chicken Liver Parfait

with Red Onion Marmalade &
Toasted Brioche

Classic Eggs Benedict

Cured Ham on a Toasted Muffin
topped with Soft Poached Egg,
finished with Hollandaise Sauce

Baby Goats Cheese in Breadcrumbs

Served with a Fig Salad & Balsamic
Croutes (v)

TO START

Roasted Sweet Potato Soup

Served with Spring Onion Crème
Fraiche (v)

Wild Mushroom Soup

With Truffle Oil Croutons (v)

English Pea & Ham Hock Soup

Topped with pulled Ham

Broccoli & Blue Cheese Soup

Served with a Blue Cheese Beignet
(v)

Leek & Potato Soup

Finished with Pancetta Lardons
and Smoked Cream (v)

Roast Tomato & Red Pepper Soup

Served with Basil Mascarpone (v)

You can enhance your
menu by adding a soup
course for an additional
charge of £4.00 per person

(v) = vegetarian

TO FOLLOW

Roast Chicken Crown

Filled with Sage & Onion Stuffing, wrapped in Pancetta, served with Roasted Potatoes, Market Vegetable Bundle and Rich Meat Gravy

Roast Chicken Supreme

Served on a bed of Creamy Mashed Potato, Confit Tomato, Green Bean Bundle and finished with a Peppercorn Sauce

Roast Black Angus Silverside Beef

Served with Yorkshire Pudding, Roasted Potatoes, Market Vegetable Bundle and Rich Meat Gravy

Pancetta Wrapped Pork Fillet

Served with Fondant Potato, Honey Glazed Parsnips, Green Bean Bundle and Cider Apple Sauce

Wild Mushroom Risotto

With Parmesan & Truffle Oil (v)

Plum Tomato Tarte Tatin

Topped with grilled Goats Cheese Served with a Fig & Rocket Salad (v)

Roasted Vegetable & Lancashire Cheese Wellington

Served with Roasted Potatoes, Market Vegetable Bundle and Vegetarian Gravy (v)

Grilled Salmon Fillet

With Crushed New Potatoes, Wilted Spinach & Chive Butter

Grilled Fillet of Seabass

Set on Parmesan Mash with sautéed Samphire & Sauce Vierge

Braised Lamb Shank

Served on a bed of Wholegrain Mustard Mash, Market Vegetable Bundle and Lamb Jus

£2.50 per person supplement

Rack of English Lamb

Accompanied by Dauphinoise Potatoes, Roasted Shallots, Baby Carrots, finished with Redcurrant Jus

£3.00 per person supplement

You are able to adapt your menu to your own preference

Feel free to add a different sauce or change your dishes accompaniments

We can adapt each dish to ensure it is suitable for any allergy or dietary requirement

Please note some of our dishes throughout this menu may contain traces of nuts

Offer your guests a choice menu

Choose three of our delicious starters, mains and desserts for an additional charge of £300

All pre-orders must be submitted 4 weeks prior to your day

TO FINISH

Chocolate Plant Pot

White & Dark Chocolate Mousse with Dark Chocolate Soil finished with Mint and Strawberries

Raspberry & Lime Panna Cotta

Topped with Raspberry Gel, served with a Coconut Biscuit

Lemon Meringue Pie

Lemon Tart topped with crispy French Meringue, served with Fresh Raspberries

Classic Crème Brulee

Served with Fresh Berries and Edible Flowers

Baked White Chocolate & Lemon Cheesecake

Served with Blueberry Compote

Apple & Blackberry Crumble

Served with Crème Anglaise

West Tower Chocolate Brownie

Served with a Toffee & Honeycomb Pot and Vanilla Ice Cream

West Tower Assiette

Choose 3 of the following mini desserts:

Crème Brulee

Apple & Blackberry Crumble

Chocolate Brownie

Victoria Sponge

Lemon Meringue Pie

Chocolate Plantpot

White Chocolate & Lemon baked Cheesecake

Egg Custard

Banoffee Profiterole

£2.00 per person supplement

We are very proud that all our desserts at West Tower are freshly prepared in house by our own Pastry Chef

CHEESE BOARD

Enhance your package by adding an additional cheese course to your wedding breakfast

Chefs Choice of English & Continental Cheese served with homemade chutney, grapes, celery and selection of biscuits
£4.00 per person supplement

TEA & COFFEE

Following your wedding breakfast your guests will all enjoy their choice of freshly brewed coffee or selection of tea served with freshly baked shortbread.

Substitute your shortbread for Petit Fours. Choose 2 of the following: **Chocolate Truffles, Vanilla Fudge, Gingernut Creams**

£2.00 per person supplement

EVENING FOOD

LIGHT BITES BUFFET

Bacon Muffins
Sausage Muffins
Beer Battered Fish and Chip
Cones
Sun Blushed Tomato & Mozzarella
Bruschetta
Cheese and Ham Paninis
Pepperoni Pizza Rolls
Mini Cheese Burgers
Your choice of any three
Light Bites are included
Additional items £4.00 per person.

WEST TOWER BUFFET

Assorted Sandwiches and Wraps
Honey & Mustard Glazed Ham
Platter
Piri Piri Glazed Chicken
Drumsticks
Sticky Cumberland Sausages
Muffin Man Handmade Pork Pies
Selection of Quiches
New Potato Salad with Spring
Onion
Pasta Salad
Garden Salad
Replace your light bites for
£6.50 per person supplement

HOG ROAST

Locally Sourced Hog Cooked
and Pulled By Our Chef
Sage Roasted New Potatoes
Caramelised Onions
Fresh Coleslaw
Garden Salad
Apple Sauce
Sage & Onion Stuffing
Muffin Man Muffins
Replace your light bites for
£5.00 per person supplement
Min 100 guests, available from 5pm

BBQ MENU

Quarter Pounder Beef Burgers
Cumberland Sausages
Barbeque Glazed Pork Ribs
Mature Cheddar, Monterey Jack
Gherkins, Smoked Bacon,
Corn on the Cob
Spiced Potato Wedges
Caramelised Onions
Fresh Coleslaw
Pasta Salad
Muffin Man Muffins
Replace your light bites for
£6.50 per person supplement

SELECTION OF DESSERTS

Tower of White & Dark Chocolate
Profiteroles
£5.00 per person
Selection of individual
Cheesecakes
£5.00 per person
Selection of Chocolate Brownie
Pops
£5.00 per person
Individual tubs of Ice Cream
£3.00 per person

CAKE OF CHEESE

Something a Little Different...

**Our Chef can create
a stunning Cake of Cheese**
Fully decorated with fruit, served
with homemade Relishes,
Chutneys, Jams, Crackers and
Crusty Bloomer Bread.

Perfect as an alternative to a
traditional Cake or an eye catching
centre piece to your Evening
buffet
Available from £250

DRINKS

WELCOME

Chilled Glass of Brut Cava

Rosé Cava

£1.00 per person supplement

Kir Royal

£1.00 per person supplement

Raspberry, Strawberry or Peach Bellini

£1.00 per person supplement

Bottle of Peroni

£1.00 per person supplement

Pimms

£1.00 per person supplement

Brut Prosecco

£2.50 per person supplement

Rosé Prosecco

£3.00 per person supplement

Champagne

£4.00 per person supplement

Bottega Gold Prosecco

£5.00 per person supplement

Bottega Rosé Prosecco

£5.00 per person supplement

THE ULTIMATE DRINKS PACKAGE

Offer your guests the very best welcome or toast drink in the house, or why not both!

Laurent-Perrier Brut

With its composition marked by a high percentage of Chardonnay, Laurent-Perrier Brut offers freshness, lightness and elegance, consistently showcasing the essential qualities sought by Laurent-Perrier.

£6 per person supplement

Laurent-Perrier Rose

Unique in terms of its history, the way it is made, and the design of its bottle. This daring wine combines real structure with freshness and a soft, vinous character. In its elegant bottle inspired by the times of French King Henri IV, Cuvée Rosé Laurent-Perrier soon made a name for itself worldwide.

£7 per person supplement

TO TOAST

Chilled Glass of Brut Cava

Rosé Cava

£1.00 per person supplement

Brut Prosecco

£2.50 per person supplement

Rosé Prosecco

£3.00 per person supplement

Champagne

£4.00 per person supplement

Bottega Gold Prosecco

£5.00 per person supplement

Bottega Rosé Prosecco

£5.00 per person supplement



WEST TOWER

WINE LIST

WHITE

**Pleyades Campo De Borja
Macabeo/Chardonnay**

Spain

**Roos Estate
Sauvignon Blanc**

South Africa

Cortefresca Pinot Grigio

Italy

El Coto White Rioja 2015

Spain

£5.00 per bottle supplement

**Saxton Bridge Marlborough
Sauvignon**

New Zealand

£7.00 per bottle supplement

Sixteen Ridges Bacchus White

England

£8.00 per bottle supplement

Little Beauty Sauvignon Blanc

New Zealand

£10.00 per bottle supplement

Chablis Louis Moreau

Vignes Blanches

France

£12.00 per bottle supplement

RED

Roos Estate Shiraz

South Africa

Las Montanas Merlot

Chile

Para Dos Malbec

Argentina

£3.00 per bottle supplement

El Coto Crianza 2012

Spain

£7.00 per bottle supplement

Mountadam Shiraz

Australia

£7.00 per bottle supplement

Sixteen Ridges Pinot Noir Early

England

£10.00 per bottle supplement

Intellego Kedunga Red Blend

South Africa

£15.00 per bottle supplement

Little Beauty 2015 Pinot Noir

New Zealand

£18.00 per bottle supplement

ROSÉ

Pleyades Campo De Borja

Garnacha Rosado

Spain

Cortefresca

Pinot Grigio Rosé

Italy

Hilmar Springs

Blush Zinfandel

California

£3.00 per bottle supplement

El Coto Rose 2015

Spain

£5.00 per bottle supplement

OPTIONAL EXTRAS

ADDITIONAL DRINKS

**Peach, Raspberry
or Strawberry Bellini**

£6.00 per person

Kir Royal

£6.00 per person

Brut Cava

£5.00 per person

Pimms

£5.00 per person

Bucket of 5 Chilled Peroni

£20.00

Bucket of 5 Chilled San Miguel

Fresca

£20.00

Cosmopolitan

£6.00 per person

Whiskey Sour

£6.00 per person

Jager Train

£4.00 - Minimum of 100

BUCKS FIZZ BREAKFAST

What better way to celebrate your first morning of married life than with a celebratory glass of fizz with your nearest and dearest over breakfast.

£4.00 per person for all residents

FAVOUR PACKAGE

**Struggling for ideas for your
wedding favours?**

We offer a selection of miniature bottles for you to choose as a wedding favour to present to your guests

From £3 per person

Please note you are unable to provide your own alcoholic favours

Frozen Cocktails

Strawberry Daiquiri & Lime Mojito

Our machine can provide 70 cocktails. Your choice of 35 of each or 70 of one cocktail

£400 for 70 cocktails

Why not offer your guests a voucher for a cocktail hour or a gin bar following your wedding breakfast and

"Let the party Be-Gin!"

We are happy to adapt any drinks package to suit your requirements.

CIGARS & BRANDY

Brandy is the traditional drink to have with cigars. This is largely because of timing – both were usually taken after meals, and so they naturally became linked. Arguably, there is no better drink to combine with a cigar after a meal.

Our package especially for the grooms party is a perfect way to get your party started or even finish your evening!

£100 for 10 guests

£10 for each additional guest

CASK ALE ON TAP

Choose from Anderson Amber Bitter or Deckhand Golden Ale provided with a 70 pint barrel along with all pumps & installation

£300

LATE NIGHT FEAST

Served when the bar is closed for your resident guests,

Basket of Muffin Bread
Meat Platter of Turkey & Ham
Platter of sliced Cheddar cheese
Pork Pies served with selection of
Tomato & Brown Sauce
BBQ Chicken drumsticks
Tortillas with a selection of dips
Selection of Cream Cakes

£450 for 40 guests